

# *Granite Bay Library Cookbook 2013*



# *The Granite Bay Library*

## *Cookbook*

### *2013*



**Compiled by Susan Grider, Melissa Kurani, and Danielle Griggs**



# *Foreword*

Granite Bay has come a long way from its origins as a mining camp back in the 1850's. Early on this area was known as Granite Bar and prospectors came to pan for gold on the banks of the American River. Back in those days Auburn-Folsom Road was called Auburn-Sacramento and it connected 37 such mining camps. In 1955 the river was dammed to create Folsom Lake. Douglas Blvd. was then known as Rocky Ridge which reflected the initial topography of the land. That ridge was taken away when the road was widened and in the 1960's home development in the area began.

Granite Bay became the official name of the area on July 28, 1987.

It was shortly after that date, in 1995, that the Granite Bay Library opened its doors at 6475 Douglas Blvd. The new modern building was envisioned not only as a place for intellectual pursuits but as a cultural center for the community too.

The Friends of the Granite Bay Library have been supporters of the library from the start. This non-profit organization was founded by residents and businesses and has worked hard to aid the library through fundraising and volunteerism. Fashion shows, golf tournaments, book sales, and crab feeds have provided the Friends with funds to support children's programming, the purchase library materials, and equipment.

As part of the 2013 Summer Reading Program entitled "Reading is So Delicious" the library stepped forward to create this Community Cookbook.

We hope that you will enjoy reading and using the recipes it contains!

Rhonda Tory

# *Acknowledgements*

**Many thanks  
to all of those who donated recipes to this  
community cookbook.**

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**Special appreciation  
to  
Melissa and Danielle  
who donated their time and effort to the project!**





Chapter I

# Breakfast





# ***Blackberry Pancakes***

**Recipe Courtesy of The Chavez Family**

**We have been picking organic blackberries in our granite bay neighborhood for three years. The best time to pick blackberries is late June to early August. These pancakes can be made with fresh or frozen blackberries depending what time of year it is. Adding locally grown blackberries to buttermilk pancakes is so delicious that syrup is not a required! They are scrumptious!**

## **Ingredients:**

1 Cup Krusteaz Buttermilk Pancake Mix  
2/3 Cup Soy Milk or Water  
1 Cup Fresh or Frozen Blackberries

## **Directions:**

Whisk Krusteaz Buttermilk Pancake Mix and Soy Milk or Water together until smooth. Fold in blackberries carefully.

Lightly grease pancake griddle. Pour a little less than 1/4 cup of the batter per pancake onto the griddle.

Cook pancakes for approximately 1-1 1/4 minute per side, or until golden brown.

Serves 4



# *Banana Griddlecakes*

**Recipe Courtesy of Kalli Louis**

**These are so good you don't even need syrup. My kids liked these so much we always double or triple the recipe.**

## **Ingredients:**

- 1 Cup Flour
- 2 Tsp. Baking Powder
- 3 Tbsp. Sugar
- 1/2 Tsp. Salt
- 1/8 Tsp. Nutmeg
- 1 Egg, Slightly Beaten
- 1 Cup Milk
- 3 Tbsp. Melted Butter
- 1 Cup Mashed Banana With 2 Tsp. of Lemon Juice

Sift flour with baking powder, salt, sugar and nutmeg into medium bowl. Add egg and melted butter to milk; beat well.

Pour into dry ingredients; beat only until combined – batter will be lumpy. Then add banana.

Slowly heat griddle or heavy skillet. To test temperature, drop a little cold water onto hot griddle; water should roll off in drops.

Use about 1/4 cup batter for each griddlecake. Cook until bubbles form on surface and edges become dry.

Turn; cook 2 minutes longer or until nicely browned on underside.

Makes 12 (4 inch) griddlecakes.

# *Cheese Soufflé*

**From the New York Cookbook**

## **Ingredients:**

¼ Cup Butter

Cayenne Pepper

¼ Cup Flour

½ Pound Cheddar Cheese, Finely Grated

1 ½ Cups Milk

4 Eggs, Separated

Worcestershire Sauce

## **Directions:**

Preheat oven to moderate (375 degrees).

In a saucepan melt the butter over low heat and add the flour; stir with a wire whisk until blended.

Meanwhile, bring the milk to a boil and add all at once to the butter-flour mixture, stirring vigorously with the whisk. Season to taste with salt, Worcestershire and cayenne pepper after the mixture becomes thick like glue.

Turn off the heat and let the mixture cool two to three minutes. Add the cheese and stir until melted. Beat in the egg yolks one at a time and cool.

Beat the egg whites and fold into the mixture.

Turn into a two-quart casserole (greased or ungreased, as desired) and bake 30 – 45 minutes.

Serves 4-6 people.



# *Christmas Morning Wife Saver*

**Recipe Courtesy of Diana Porter**

## **Ingredients:**

Bread

1½ Cups Diced Ham

1 Cup Cheddar Cheese

6 Eggs

½ Tsp. Salt

½ Tsp. Pepper

½ Tsp. Dry Mustard

¼ Cup Chopped Green Onion

¼ Cup Red and Green Bell Pepper, Diced

1-2 Tsp. Worcestershire Sauce

1/8 Tsp. Celery Salt

3 Cups Milk

## **Directions:**

Line a 9x12 baking dish with bread. Layer with diced ham and cheddar cheese. Top with bread. Combine eggs, salt, pepper, dry mustard, green onion, bell pepper, Worcestershire sauce, celery salt, and milk. Pour over bread and refrigerate overnight.

## **Topping:**

Combine:

1-2 cups crushed cornflakes

3 tbsp. butter, melted

Preheat oven to 350° F. Sprinkle over casserole and bake for 45 minutes.

# *Chili Egg Puff*

**Recipe Courtesy of Kalli Louis**

## **Ingredients:**

10 Eggs  
1/2 Cup Flour  
1 Tsp. Baking Powder  
1/2 Tsp. Salt  
1 Pint (16 oz) Creamed Cottage Cheese  
1 Pound Shredded Monterey Jack Cheese  
1/2 Cup Butter, Melted and Cooled  
2 (4 ounce) Cans Diced Green Chilies

Beat eggs until light and lemon colored. Add all ingredients and blend until smooth.

Pour mixture into a well buttered 9 X 13 inch dish.

Bake at 350 degrees for 35 minutes. Serve hot.

Serves 10-12



# *Kathryn's Irish Soda Bread*

**Recipe Courtesy Susan Grider**

**Perfect in the morning with coffee or tea!**

## **Ingredients:**

3 Cups Flour  
2/3 Cups Sugar  
3 Tsp. Baking Powder  
1 Tsp. Baking Soda  
1 Tsp. Salt  
1 1/2 Cup Raisins  
2 Eggs Beaten  
1 3/4 Cup Buttermilk  
2 Tbsp. Oil

Sift first five ingredients together.

Stir in raisins.

Combine eggs, buttermilk, and oil.

Add liquid to dry mixture. Mix just until flour is moistened.

Turn batter into a greased loaf pan or shape into a round loaf on a cookie sheet or pie pan.

Bake at 350 degrees for about 1 hour.

Remove bread from pan immediately.

# *Cheese Scones*

**Recipe courtesy of: Cheryl McNabb**

**You can freeze half the unbaked dough (cut in to wedges and store in plastic bag) for a later meal.**

**It is a nice compliment to a bowl of chili or salad. Also nice for breakfast.**

## **Ingredients:**

1 ½ Cups All-Purpose Flour  
1 ½ Tsp. Cream of Tartar  
½ Tsp. Baking Soda  
1 Tsp. Dry Mustard  
½ Tsp. Salt  
4 Tbsp. (1/2 Stick) Cold Unsalted Butter or Margarine  
1 Cup Shredded Sharp Cheddar Cheese  
2 Tbsp. Grated Parmesan Cheese  
1 Large Egg  
½ Cup Milk

## **Directions:**

Heat over to 400 degrees. Put flour, cream of tartar, baking soda, dry mustard, and salt into a large bowl; mix well.

Add butter and cut in with pastry blender or rub in with your finger, until the mixture looks like fine granules. Add cheese and toss to mix.

Break eggs into milk and beat with a fork to blend well. Pour this over flour mixture and stir with a fork until a dough forms.

Turn out dough onto a lightly floured board and give 10 to 12 kneads. Cut dough in half. Knead each half briefly into a ball, turn smooth side up and pat or roll into a 6-inch circle. Cut each circle into 6 wedges. Place on an ungreased cookie sheet.

Bake 12 to 15, or until medium brown.

Cool, loosely wrapped in a dish towel. On a wire rack.

Makes 12 scones.



## Chapter 2

# *Starters*





# *Lemonade*

**Recipe Courtesy of Cassie Cook**

## **Ingredients:**

2 1/2 Cups of Water

1 1/4 Cup Sugar

1/2 Tsp. Finely Shredded Lemon or Lime Peel

1 1/4 Cups Lemon or Lime Juice

## **Directions:**

In a saucepan heat and stir water and sugar over medium heat till sugar is dissolved.

Remove from heat; cool 20 minutes.

Add peel and juice to sugar mixture.

Pour base mixture into a jar, cover, and refrigerate for up to 3 days.

If freezing leave enough room in the top of the jar for expansion.

Makes about 4 cups base.

When making the lemonade/limeade combine equal parts base and fresh water, stir.

Makes about 8, 8 oz. servings.

# *Cold Strawberry Soup*

**Recipe Courtesy of Shannon Litchfield**

**I found this recipe on the food network website.**

**Read more at: <http://www.foodnetwork.com/recipes/curtis-aikens/cold-strawberry-soup-recipe/index.html?oc=linkback>**

**Time: 15 minutes**

## **Ingredients:**

2 Pints Strawberries, Washed and Hulled  
1 Cup Half and Half  
1 Cup Sour Cream  
1/3 Cup Sugar  
2 Tbsp. Lemon Juice

## **Directions:**

In a blender or food processor puree strawberries.  
Pour into a large bowl and add half and half, sour cream, sugar and lemon juice.  
Stir until well combined.  
Chill.

Serve with garnish of mint leaves.

Serves 6-8



# *Marinated Mushrooms*

**Recipe courtesy of Susan Skeer**

## **Ingredients:**

Large Mushrooms

Italian dressing

## **Directions:**

Wash mushrooms and trim stems.

Cut clean mushrooms in half.

Put into container with a cover. Pour your favorite Italian dressing over mushrooms and marinate for at least 2 hours.

Serve with toothpicks.

# *Cowboy Caviar*

**Recipe courtesy of Monica MacIntosh**

## **Ingredients:**

1 (15oz) Can Black Eyed Peas  
1 (15oz) Can Pinto Beans  
1 (17oz) Can Whole Kernel Corn, Drained  
2 Large Tomatoes, Chopped  
2 Large Avocados, Diced  
½ Red Onion, Chopped  
¼ Cup Chopped Fresh Cilantro

## **Dressing:**

1 Tbsp. Red Wine Vinegar  
3-4 Tbsp Lime Juice  
2 Tbsp. Olive Oil  
1 Tsp. Salt  
½ Tsp. Pepper

## **Directions:**

Combine all ingredients in bowl  
Cover & chill  
Garnish w/avocado slices or cilantro sprigs  
Serve w/ tortilla chips

Number of servings: 24

# *Holiday Chex Mix*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

17 Ounces Chex Cereal

1 Cup Butter

3/4 Cup Sugar

2 1/4 Tsp. Cinnamon

3 Bags Apple Chips (You can find these in the produce section. They are in small red foil bags.)

2 Cups Walnut Halves

## **Directions:**

Melt butter in microwave. Stir in Cinnamon and sugar.

Pour over cereal and walnuts in a large bowl. Mix well.

Put on 2 cookie sheets (best with edge) and bake for 45min at 250 degrees.

Add apple chips after baking.

**\*\*I usually end up adding more butter/cinnamon/sugar mix because it seems like I don't ever have enough to coat cereal.**

# *Greek Layer Dip*

**Recipe courtesy of Sandra Rogers**

## **Ingredients:**

1 Package Dry Italian Dressing Mix  
1 8oz Package Cream Cheese  
1 8oz Hummus  
2 Tomatoes, Diced  
1 Cucumber, Diced  
1/2 Jar Kalamata Olives Sliced in Half  
2 Tbsp. Red Onion, Diced  
Feta Cheese  
Pita Chips

## **Directions:**

Mix together the dry Italian dressing mix and cream cheese.

In a serving dish, layer the cream cheese mixture, hummus, tomatoes, cucumber, onion and olives.

Top with Feta.

Serve with pita chips.



# *Chicken Artichoke Dip*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

1 Cup Coarsely Chopped Artichoke Hearts

(I buy the 14.5 ounce can of quartered hearts packed in water and then chop it.)

1 Cup Cooked, Chopped Chicken

(You can buy a 10-oz can of cooked white chicken meat packed in water in the tuna section of the store)

1 Cup Mayonnaise

(I use light or reduced fat mayo)

1 Cup Parmesan Cheese.

## **Directions:**

Mix all and bake at 350 degrees until lightly browned and hot (about 25 minutes).

(Top secret ingredient: sprinkle lemon pepper and a little extra parmesan on top before baking) sprinkle chopped parsley on mine to give it a little color.

# *Delectable Artichoke Nibbles*

**Recipe Courtesy of Barbara Purdy**

**Jar of marinated artichoke hearts are a pantry staple in my kitchen for appetizers and terrines.**

**I keep several bags of frozen artichoke hearts in the freezer for yummy fritters, as well. Everyone likes artichokes!**

**The Italians go so far as to produce a liqueur called Cynar, flavored with this remarkable vegetable.**

**Artichokes have the power to stimulate the most jaded of appetites. These neat and tidy nibbles are totally awesome.**

2-6 Oz. Jars Marinated Artichoke Hearts, Drained and Chopped

1/4 Cup Olive Oil

1 Medium Onion, Minced

1 Clove of Garlic Minced

4 Eggs

1/3 Cup Dry Bread Crumbs

1/2 Tsp. Salt

1/4 Tsp. Each: Pepper, Oregano, Tabasco or Cayenne

1/4 pound grated cheddar cheese

3 Tbsp. Minced Parsley

Preheat oven to 325".

Sauté artichokes, garlic and onion in olive oil.

Beat eggs until frothy in a mixer. Add sauté mixture and remaining ingredients. Beat until blended.

Pour into a 7 x 11 inch pan.

Bake about 30 minutes, until set Cool in pan and cut into squares.

Serve room temperature.

# *Chutney Cream Cheese Spread/Cheese Ball*

**Recipe Courtesy of Diana Porter**

## **Ingredients:**

16 Oz. Cream Cheese  
3 Tbsp. Grated Onion  
3 Tbsp. Parsley, Finely Chopped  
3 Tbsp. Chives Chopped  
3 Tbsp. Major Grey's Chutney, Drained and Finely Chopped  
Salt and Pepper to Taste  
8 Oz. Blanched Almonds or Walnuts, Chopped and Toasted

## **Directions:**

Soften cream cheese; add the onion, parsley, chives, chutney, and salt and pepper to taste.  
Cream together until well blended, then put into a decorative bowl or form into a ball.  
Top spread with nuts or roll ball in nuts. Chill.  
Serve with crackers of choice.



# *Maytag Blue and FigThumbprints*

**Recipe Courtesy of Barbara Purdy**

**Sweet, salty, cheesy, fruity, tart tangy and savory...what a great combination of flavors and textures. It's an "adults only" cookie that is in very grave danger of being cited for sensory overload! If you are not particularly fond of figs, feel free to substitute pear or quince preserves.**

1 Cup Flour

4 Oz. Crumbled Blue Cheese (Any Kind Will Do)

1/2 Cup Softened Butter

Freshly Ground Black Pepper (Four or Five Grounds)

Fig Preserves

Preheat oven to 350°.

Place flour butter, cheese and pepper into a food processor. Blitz until the dough just forms a ball. Roll out on a floured surface to 1/4-1/2 inch thickness. Cut out dough with a 1 inch round cutter and place on a parchment or Silpat lined sheet pan. Make an indentation in the middle of each round and fill with about 1/4 teaspoon preserves.

Bake for about 12 minutes. The preserves should be bubbly and the edges just turning golden.



# *Side Dishes*





# *Sautéed Butter-Thyme Mushrooms*

**Recipe courtesy of Cassie Cook**

**Hands-on time: 17 minutes**

**Total time: 17 minutes**

## **Ingredients:**

1 Tbsp. Butter

1 Tbsp. Canola Oil

1/4 Cup Finely Chopped Shallots

3/8 Tsp. Salt

2 (8 oz.) Packages Pre-Sliced Cremini Mushrooms

1/3 Cup Dry White Wine

4 Tsp. Chopped Fresh Thyme

## **Directions:**

Melt butter in a large skillet over medium-high heat. Add oil and shallots; cook 1 minute or until tender.

Add Salt and mushrooms to pan; cook 13 minutes or until mushrooms are brown and liquid evaporates.

Add wine to pan; cook for 2 minutes or until liquid almost evaporates.

Stir in thyme and cook for 30 seconds.



# *Bev's Baked Beans*

**Recipe courtesy of Marissa, Lexi and Ashley Kindrick**

## **Ingredients:**

1 Tall Can Bushes Baked Beans  
1 Can Pork and Beans  
½ Pound Hamburger  
1 Onion, Medium  
¼ Cup Brown Sugar  
¼ Cup Ketchup  
½ Tsp. Mustard

## **Directions:**

Brown hamburger meat with the onion and bell pepper in large fry pan.  
Drain fat.  
Add beans, sugar, ketchup and mustard. Stir completely.  
Transfer beans to a casserole container and bake for 30 minutes at 350.

\*To thicken beans add more ketchup.

# *Broccoli Salad*

**Recipe courtesy of Marissa, Lexi and Ashley Kindrick**

## **Ingredients:**

10 Cups Chopped Broccoli  
3 Cups Red Grapes  
2 Cups Chopped Celery  
1 Pound Turkey Bacon  
¼ Cup Salted Sunflower Seeds  
1 Red Onion, Chopped  
½ Cup Golden Raisins or Cranberries

## **Dressing**

1 Cup Fat Free Mayo  
½ Cup Splenda- Sugar  
3 Tsp. Rice Vinegar

## **Directions:**

Combine all items. Stir in dressing.

# Quinoa Salad

**Recipe courtesy of Monica MacIntosh**

## **Ingredients:**

Quinoa (2 cups)

4 Tbsp. Good Olive Oil

4 Tbsp. Lemon Juice

Pinch Cayenne

1 ½ Tbsp. Chopped Fresh Parsley

1 Garlic Clove Pressed

Salt & Pepper To Taste

2/3 Cup Chopped Pecans

4 Tbsp. Green or Red Onion

Snow Peas or Cherry Tomatoes or Anything You Want

## **Directions:**

Prepare Quinoa as directed using chicken broth.

In a small bowl combine olive oil, lemon juice, cayenne, parsley, garlic, salt & pepper.

Let quinoa cool, toss w/dressing.

Add pecans, onion and whatever else.



# *Greek Orzo Salad*

**Recipe courtesy of Sharon D’Nelly**

## **Ingredients:**

### **For the Dressing:**

1/4 Cup Olive Oil  
1 Clove Fresh Garlic; Finely Chopped  
3/4 Tsp. Dried Oregano  
3/4 Tsp. Dried Basil  
1/2 Tsp. Pepper  
1/2 Tsp. Salt  
1/2 Tsp. Onion Powder  
1/2 Tsp. Dijon-Style Mustard  
1/4 Cup Red Wine Vinegar

### **For the Salad:**

1 1/2 Cups Uncooked Orzo Pasta  
1/2 Cup Grape Tomatoes; Halved  
1 Cucumber, Seeded and Chopped  
1/4 Red Onion; Chopped  
1/2 Red Bell Pepper; Chopped  
1/2 Green Bell Pepper  
1/2 Cup Crumbled Feta Cheese  
12 Greek Olives Quartered

## **Directions:**

### **For the Dressing**

Place all the ingredients in a blender and pulse until well incorporated.

### **For the Salad**

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Drain. Stir with 2 teaspoons olive oil and let cool.

In large bowl combine pasta, tomatoes, cucumber, red onion, bell peppers, feta and olives.

Toss with dressing and chill for at least one 1 hour in refrigerator.

# *Broccoli Cheese Casserole*

**Recipe courtesy of Susan Skeer**

**Can be made ahead of time or cut into squares and frozen.**

## **Ingredients:**

4 Tbsp. Butter  
¾ Cup Milk  
½ Cup Flour  
½ Tsp. Salt  
½ Tsp. Seasoning Salt  
3 Eggs  
½ Cup Chopped Onions  
1 Pound Sharp Cheese  
½ Tsp. Baking Powder  
2 10 oz. Packages Chopped Broccoli

## **Directions:**

Defrost broccoli and drain well.

Heat oven to 350° and melt butter in a 9x13 baking dish.

Beat eggs in milk, flour, salt, and baking powder, mix well. Stir in broccoli, cheese, and onion.

Pour into baking dish and bake for 45 minutes to an hour or until brown.

May top with extra cheese.

# *Apple Walnut Salad*

**From Mimi Cudzilo**

## **Ingredients:**

### **Gingered walnuts:**

1 Tbsp. Salad Oil  
1 t. Soy Sauce  
¼ Tsp. Each Ground Ginger, Salt and Garlic Powder  
1 Cup Halved Walnuts

### **Salad dressing:**

¼ Cup Salad Oil  
2 Tbsp. White Wine Vinegar  
2 Tbsp. Lemon Juice  
2 t. Dijon Mustard  
1/8 t. Salt  
Dash of white pepper

## **Directions:**

Gingered walnuts: Pour 1 T. salad oil into an 8-inch square baking pan. Place pan in oven; preheat oven to 250 degrees. When oven is hot, remove and stir in 1 t. soy sauce, ¼ teaspoon each of ground ginger, salt and garlic powder. Add 1 cup walnut halves and stir to coat with oil mixture. Spread nuts in a single layer. Bake, stirring occasionally until nuts are crisp and browned- about 20 minutes. Let cool on paper towels. If made ahead, store nuts in an airtight container at room temperature for up to one week.

### **Salad dressing:**

In a medium bowl, combine oil, vinegar, lemon juice, mustard, salt and pepper. Mix until well-blended. Set aside.

### **Salad:**

Tear lettuce into bite-size pieces. Just before serving, core and thinly slice apples. In a salad bowl, combine lettuce and apples. Mix dressing again and pour over salad. Mix lightly until well coated. Sprinkle salad with walnuts and cheese. Serve immediately. Makes 6-8 servings.

## **Other ingredients:**

2 Large Tart Green Apples  
1 Large Head Romaine or Green Leaf Lettuce- About 3 Quarts  
2/3 Cup Gorgonzola or Other Blue Cheese, Crumbled



# *Sesame Cabbage Salad*

**Recipe courtesy of Ferne Isaacson**

## **Ingredients:**

2 Tbsp. Sesame Seed (Toasted)  
½ Cup Slivered Almonds (Toasted)  
½ Cabbage, Shredded (Napa Cabbage May Be Used)  
4 Green Onions, Chopped  
1 Package Top Ramen Chicken Flavored Noodles, Crumbled

## **Directions:**

Mix first four ingredients.

## **Dressing:**

1 Tsp. Sugar  
½ Cup Salad Oil  
3 Tbsp. Rice Vinegar  
½ Tsp. White Pepper  
½ Tsp. Salt  
1 Flavor Package From Top Ramen Noodles

Mix together and pour over salad. Toss. Add crumbled noodles just before serving.

# *Wild Rice Salad with Grapes and Almonds*

**Recipe courtesy of Ruth Josephson**

## **Ingredients:**

2 Boxes (6 oz. Each) Long-Grain, Wild Rice

## **Dressing:**

½ Cup Mayonnaise

3 Tbsp. Honey

1 Tbsp. Lemon Juice

1 Tbsp. Cider Vinegar

¼ Cup Thinly Sliced Green Onions

Salt and Pepper To Taste

2-3 Cups Seedless Grapes

¼ Cup Toasted Almonds (Sliced Works Well)

## **Directions:**

Cook rice according to package directions omitting the butter and let cool.

Whisk mayonnaise, honey, lemon juice, and cider vinegar until smooth.

Stir in green onions.

Salt and pepper to taste.

Refrigerate.

To serve: add grapes, almond, and dressing to rice and toss until well coated.

# *Baked Pineapple*

**Recipe courtesy of Susan Skeer**

**Can be made ahead of time or frozen.**

## **Ingredients:**

½ Cup Butter

¾ Cup Sugar

Dash of Salt

3 Eggs Beaten

16 oz. Can Crushed Pineapple

5 Slices White Bread Cubed

## **Directions:**

Preheat oven to 325 degrees

Cream butter and sugar together, add eggs and beat.

Add other ingredients and mix. Mixture will look curdled.

Place in a 1 ½ qt. casserole dish.

Bake for 40-50 minutes.



# *Exceptional Mashed Potatoes*

**LuAnn Robertson's Recipe**

## **Ingredients:**

10 Medium or 8 Large Potatoes  
6 Oz. Cream Cheese, Softened  
2 Tsp. Onion or Garlic Salt  
1 Cup Sour Cream  
¼ Tsp. Pepper  
Freshly Grated Sharp Cheddar  
Cheese for Topping  
1 Tbsp. Butter

## **Directions:**

Cook and mash potatoes with all other ingredients except cheddar cheese.  
Cool and cover for 1 day.  
Bake at 350 degrees with grated cheese on top for 45 minutes uncovered.  
Serves 10-12.

# *Sweet Potatoes*

**Recipe courtesy of Heather Zlomke**

**These can go alongside turkey or ham at Christmas time. These are so sweet you could have them as dessert.**

## **Ingredients:**

6 Cups Sweet Potatoes  
½ Cup Canned Milk  
4 Cups Brown Sugar  
2 Eggs  
2 Tbsp. Vanilla  
1 Tbsp. Salt

## **Toppings:**

1 Package Mini Marshmallows  
Or  
1/3 Cup Chopped and Toasted Pecans  
¼ Cup Brown Sugar  
¼ Cup Flour  
2 Tbsp. Chilled Butter

## **Directions:**

Preheat oven to 350 ° F  
Boil potatoes and peel. Mash the potatoes in a bowl and milk, brown sugar, eggs, vanilla, and salt.  
Use a mixer and mix together until slightly smooth. Some lumps are good in this.  
Pour in 9x11 greased pan. Add toppings and bake at 350 degrees for 45 minutes.

Mix chilled butter, flour, brown sugar, and pecans using a fork, then pour the mixture on top of the sweet potatoes. Serves 12

# *Corn Pudding*

**Courtesy Dr. Wiess-CYA and Nancy Sbeih**

## **Ingredients:**

1 Box Jiffy Corn Muffin Mix  
1- 16 Oz. Can Whole Kernel Corn  
1- 16 Oz. Can Cream Corn  
1 Cup Sour Cream  
1 Cube Butter, Melted  
2 Eggs  
1 Cup Grated Cheddar Cheese

Combine all ingredients. Mix well. Pour into greased 2 quart casserole.  
Bake at 350 degrees for 35 - 45 minutes or until brown and set.

Sprinkle with more grated cheese.



# *Buttermilk Refrigerator Rolls*

**Recipe courtesy of Marissa, Lexi and Ashley Kindrick**

## **Ingredients:**

3 Cups Buttermilk (Room Temperature)  
3 Cups Flour  
1 Tbsp. Yeast Dissolved in  $\frac{1}{4}$  Cup Warm Water (First Let Rise a Few Minutes)  
 $\frac{1}{2}$  Cup Sugar  
3 Eggs, Beaten With a Fork  
2 Tsp. Salt  
5 Cups Flour (Sometimes You Need a Cup More--It Should Not Be Too Sticky)  
 $\frac{1}{2}$  Cup Oil  
1 Tsp. Baking Soda

## **Directions:**

Dissolve yeast in  $\frac{1}{4}$  c. warm water and let proof a few minutes. Mix the buttermilk, flour and yeast together thoroughly in a large mixing bowl. Cover and let this stand at room temperature until double in size, about 2 hours.

Add sugar, eggs, salt, flour, oil, and baking soda. Mix well and knead for 7-10 minutes. Roll out what you want and place the rest in the refrigerator, lightly covered so air can still circulate. The next time you want some fresh baked rolls, take from the bowl what you want and again put the rest back in the refrigerator. It will keep for 7 days. (This is perfect for Sunday meals because you don't have a lot of mess to clean up and it's quick.)

Let rolls rise on baking sheets until double in size. Time depends on the room temperature, usually  $1\frac{1}{2}$  - 2 hours. Dough from the refrigerator will take longer because the dough is cold.

Bake at  $350^{\circ}$  for 10-12 minutes. Brush with melted butter if you like.

# *Buttermilk Biscuits*

Recipe courtesy of Anna Zlomke

**I learned this recipe while I was in culinary at high school. The biscuits were so moist that they melted in your mouth.  
I personally like to make it for dinner, as they go with so many meals!**

## **Ingredients:**

¼ Cup Butter  
1 Tbsp. and 1 Tsp. Granulated Sugar  
1 Beaten Egg  
6 Tbsp. Buttermilk  
1/8 Cup Club Soda  
½ Tsp. Salt  
2 ½ Cups of Jiffy Biscuit Mix

## **Directions:**

Preheat oven to 450°

In medium bowl, cut in butter with flour, sugar, salt until it looks like bread crumbs.

Beat egg with fork in a small bowl; add buttermilk, and club soda.

Add these to the flour mixture and combine with a spoon. Do not over mix.

Coat hands with flour, and take the dough out of the bowl and knead until smooth.

Lightly flour surface and pat down to ½ in. thickness. Dip biscuit cutter in flour, push down, and gently twist up.

Place on a greased baking sheet, each biscuit just touching each other for a good straight rise.

Gently press your thumb into middle of biscuit. This prevents the dome!

Bake or 7-10min. or until golden brown. Makes one dozen biscuits.

# *Drop Biscuits*

**Recipe Courtesy Kalli Louis**

**I serve these with soft-boiled eggs and turkey bacon. My kids loved them!**

## **Ingredients:**

2 Cups Sifted All-Purpose Flour

1 Tbsp. Baking Powder

1 Tsp. Salt

1/3 Cup Butter

1 Cup Milk

Preheat oven to 450 degrees. Sift flour with baking powder and salt into medium bowl.

Cut butter into flour mixture with a pastry blender or 2 knives, until mixture resembles coarse cornmeal.

Make a well in the center. Pour in 1 cup of milk and stir mixture.

Drop dough, by tablespoonfuls, onto lightly greased cookie sheet.

Bake at 450 degrees for 11 minutes or until golden brown.

Makes 20



# *Sausage Bread*

**Recipe courtesy of Lisa Benante**

**As a mom of two and always on the go, I enjoy sharing my mother's recipes, which are generally inexpensive, quite flavorful, authentic, and look scrumptious to guests. This sausage bread can be sliced diagonally, tiered on a rectangular serving platter and garnished with fresh basil. From summer to winter, this recipe is a wonderful choice to pair poolside with BBQ food or during winter months shared fireside either with soup, stews, or roasted turkey.**

## **Ingredients:**

Rhode's Frozen Bread Dough (Purchase at Granite Bay Neighborhood Walmart)

8 oz. Shredded Mozzarella Cheese

2 Eggs

1 Egg White (Save the Yolk)

½ Cup Grated Romano or Parmesan Cheese

¼ Pound Sliced Pepperoni

¼ Pound Sliced Salami

## **Directions:**

Thaw bread dough and let rise according to package. Roll into large rectangle.

Mix together mozzarella cheese, 2 eggs, 1 egg white, and Romano/Parmesan cheese.

Spread mixture on top of dough. Place sliced pepperoni on top of mixture.

Then, place sliced salami on top. Roll up and brush with egg yolk.

Bake at 350°F for 35 minutes. Cool and slice.

Serves 8-10



## Chapter 4

# *Main Attractions*





# *Chicken Tortilla Soup*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

4 Chicken Breast Halves  
2 15-oz. Cans Black Beans, Undrained  
2 15-oz. Cans Mexican Stewed Tomatoes, or Rotel Tomatoes  
1 Cup Salsa  
4 oz. Can Chopped Green Chiles  
1 1/2 oz. Can Tomato Sauce  
Tortilla Chips  
2 Cups Grated Cheese

## **Directions:**

Combine all ingredients except chips and cheese in a slow cooker.

Cover and cook on low for 8 hours.

Just before serving, remove chicken breasts and slice into bite-size pieces. Stir into soup. (I just shred the chicken).

To serve, put a handful of chips into each individual bowl.

Ladle soup over chips. Top with cheese.

Makes 6-8 servings



# *Kelly's Split Pea Soup*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

2 Cups Dry Split Peas  
2 Quarts Water  
2 Onions, Chopped  
2 Carrots, Peeled and Sliced  
4 Slices Canadian Bacon, Chopped  
2 Tbsp. Chicken Bouillon Granules, or 2 Chicken Bouillon Cubes  
1 Tsp. Salt  
¼-½ Tsp. Pepper

## **Directions:**

1. Combine all ingredients in slow cooker.
2. Cover. Cook on low for 8-9 hours.

## **Variation:**

For a creamier soup, remove half of soup when done and puree. Stir back into the rest of soup.

Makes 8 servings

# *Ruth's Split Pea Soup*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

1 lb. Bulk Sausage, Browned and Drained  
6 Cups Water  
1 Bag (2 ¼ Cups) Dry Split Peas  
2 Medium Potatoes, Diced  
1 Onion, Chopped  
½ Tsp. Dried Marjoram, or Thyme  
½ Tsp. Pepper

## **Directions:**

Wash and sort dried peas, removing any stones. Then combine all ingredients in slow cooker.  
Cover. Cook on low for 12 hours.

Makes 6-8 servings

# *Karen's Split Pea Soup*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

- 2 Carrots
- 2 Ribs Celery
- 1 Onion
- 1 Parsnip
- 1 Leek (Keep 3 Inches of Green)
- 1 Ripe Tomato
- 1 Ham Hock
- 1  $\frac{3}{4}$  Cups (1 Pound) Dried Split Peas, Washed, With Stones Removed
- 2 Tbsp. Olive Oil
- 1 Bay Leaf
- 1 Tsp. Dried Thyme
- 4 Cups Chicken Broth
- 4 Cups Water
- 1 Tsp. Salt
- $\frac{1}{4}$  Tsp. Pepper
- 2 Tsp. Chopped fresh parsley

## **Directions:**

Cut all vegetables into  $\frac{1}{4}$ -inch pieces and place into slow cooker. Add remaining ingredients except salt, pepper, and parsley. Cover. Cook on high for 7 hours.

Remove ham hock. Shred meat from bone and return meat to pot.

Season soup with salt and pepper. Stir in parsley. Serve immediately.

Makes 6 servings



# *French Onion Soup*

**Recipe courtesy of Cassie Cook**

## **Ingredients:**

1 Pound Onions

1/3 Cup Butter

Freshly Ground Pepper

1 pinch Quatre-Épices\*

6 Cups Chicken Stock

Salt and Freshly Ground Pepper

1 Baguette (Or Similar Bakery Bread)

4 Oz. Grated Gruyere(Or Swiss cheese)

\*To Make Your Own Quatre-Épices(four spices), Blend 1 Tbsp. Ground Pepper, 2 Tsp. Each Nutmeg and Powdered Ginger, and 1/2 Tsp. Each of Cinnamon and Ground Cloves.

## **Directions:**

Peel onions and cut into thin slices, braise in the butter for 15 minutes in a soup pot. Add pepper and a pinch a quatre epices, stirring occasionally to keep the onions from browning. When the onion are translucent and golden, sprinkle with flour, stir to combine, add the stock, cover, and simmer for 30 minutes. Season to taste with salt and pepper. Cut the baguette into rounds and toast them lightly.

Transfer the soup to bowls and float several toasted baguette slices on top, then sprinkle with grated Gruyere(or use Swiss cheese as a substitute). Brown under a broiler immediately before serving.

Serves 4-6

# *Albondigas Soup*

*(Mexican Meatball Soup)*

**Recipe courtesy of Heather Hughes**  
**One of my favorite soups on a fall day!**

## **Ingredients:**

|                                                       |                                           |
|-------------------------------------------------------|-------------------------------------------|
| 4 Cans (14 oz.) Beef Broth                            | 4 to 6 Carrots Sliced ½ to ¾ inches       |
| 4 Cans (14 oz.) Chicken Broth                         | 4 to 6 Stalks of Celery                   |
| 1 Can (14 oz.) S&W Petite Cut Jalapeño Diced Tomatoes | 1 Red Bell Pepper, Cut Into Small Squares |
| 1 Can (14 oz.) Mexican Style Stewed Tomatoes          | 2 Cloves Garlic, Pressed or Minced        |
| 1 Large Can (7 oz.) Diced Green Chilies               | Salt and Pepper to Taste                  |
| 1 Large Onion, Chopped                                | 4 Zucchini Sliced ½ to ¾ Inches           |
| 1 ½ Tsp. Crumbled Dried Basil Leaves                  | Meatballs (recipe follows)                |
| 1 ½ Tsp. Crumbled Dried Oregano Leaves                | Avocado Slices For Garnish (Optional)     |
| 1 Tsp. Ground Coriander Seasoning                     |                                           |

## **Directions:**

In a 6- to 8-quart pan, combine broth, tomatoes and their liquid, chilies, onion, basil, oregano, coriander, carrots, celery, garlic, red bell pepper, salt and pepper to taste. Bring to a boil over high heat.

Then reduce heat to medium (medium high) and cook until carrots are fork tender.

Then add zucchini and meatballs; cover and simmer until meatballs are cooked (not pink in the center) (cut to test), 10 to 15 minutes.

Ladle into bowls and garnish with avocado slices.

Serves 10 to 12

continued...

# *Albondigas Soup*

## *...Continued*

### **Meatballs**

In a Large Bowl, Mix Together Until Well Blended:

1 Pound Ground Beef (Or Ground Lean Turkey)

1/3 Pound Bulk Pork Sausage

\*(1 1/3 Pound Ground Turkey Can Be Used Instead of Beef and Pork)

1/4 Cup Bread Crumbs

1/2 Cup Long-Grain White Rice (uncooked)

1 Large Egg

1 Small (About 6 Ounces) Onion, Minced

1/2 Tsp. Crumbled Dried Basil Leaves

### **Directions:**

Thoroughly mix all ingredients together.

Then shape the mixture into about 3/4 to 1-inch balls.

If making ahead, , return the meatballs to bowl, cover, and chill up to 4 hours.

# *Vegetable Soup*

**Recipe courtesy of Anne Schmitt**

**A favorite recipe initially created by Weight Watchers**

## **Ingredients:**

2/3 Cup Sliced Carrot  
1/2 Cup Diced Onion  
2 Garlic Cloves Minced  
3 Cups Fat Free Broth-Beef, Chicken, or Vegetable  
4 1/2 Cups Green Cabbage  
1/2 Cup Green Beans  
1 Tbsp. Tomato Paste  
1/2 Tsp. Dried Basil  
1/2 Tsp. Dried Oregano  
1/4 Tsp. Salt  
1/2 Cup Diced Zucchini

## **Directions:**

In large saucepan, sprayed with non-stick cooking spray, sauté the carrot, onion, and garlic over slow heat until softened. About 5 minutes.  
Add broth, cabbage, beans, tomato paste, basil, oregano, and salt: bring to a boil.  
Lower heat and simmer, covered about 15 minutes or until beans are tender.  
Stir in zucchini and heat 3 to 4 minutes.  
Serve hot.



# *Potato Leek Soup*

**Recipe Courtesy of Rhonda Tory**

**Serve with crusty bread for a cozy winter's meal. Enjoy!**

## **Ingredients:**

3 Large Leeks, Sliced in Disks  
5-6 Red Potatoes, Scrubbed  
3 Cloves of Garlic  
2 Tbsp. Olive Oil  
2 Tbsp. Flour  
2-3 Bay Leaves  
64 Oz. Chicken or Vegetable Stock  
Salt, Pepper and Seasonings to Taste

In large soup pot, put oil to cook over medium heat.

Slice root ends and stalks off of the leeks; partially slice length-wise and rinse leeks under water. Slice just the white and pale green portion in quarter inch disks. Add leeks to pot, and press in garlic cloves.

Slowly stir in flour, mixing well.

Pour in stock.

Scrub potatoes, but do not skin. Cut into cubes & add to stock.

Add seasonings and bay leaves.

Bring to near boil; reduce heat, cover and simmer for 1 hour.

Remove bay leaves; move 1/3 to a half of the soup mixture into a separate pot.

With an emulsion blender, puree soup, then pour back into original soup pot.

# *Shrimp and Arugula Pasta Salad*

**Recipe courtesy of Marcia Kahan**

## **Ingredients:**

8 Oz Whole Wheat Fusilli (I Use Rotini)  
2 Tbsp. Olive Oil  
1 Pound Raw Shrimp, Peeled and Deveined (You Can Save Time and Buy Them Like This)  
1/4 Cup Clam Juice  
1 Tsp. Cornstarch  
1/2 Cup Grape Tomatoes  
1/2 Cup Frozen, Shelled Edamame, Thawed  
3 Scallions, Chopped  
1 Cup arugula, Chopped  
1/2 Cup Crumbled Feta cheese  
1/4 Tsp. Crushed Red Pepper  
1 Tbsp. Fresh Lemon Juice  
1/4 Tsp. Salt  
Pepper

## **Directions:**

Cook pasta according to package. Omit salt. Drain; reserve 1/2 cup of pasta water-set aside.

Heat large skillet to medium high. Add 1 tbsp olive oil and shrimp in single layer. Cook 2-3 minutes per side. Remove shrimp, cool and cut each into 3-4 pieces.

Whisk clam juice with cornstarch. Add to skillet and simmer over medium high heat until slightly thickened (about 2 minutes).

In large bowl, combine pasta, edamame, tomatoes, scallions, arugula, shrimp, feta, red pepper, salt, and pepper.

Drizzle with clam juice, lemon juice, and remaining olive oil. Mix thoroughly.

Add reserved pasta water, if desired for additional moisture.

# Quinoa Salad

Recipe Courtesy of Debbie Lindsay

## **Salad:**

- 1 1/2 Cup Uncooked Quinoa
- 2 Diced Red Peppers (or Orange and Yellow)
- 2 Chicken Breasts Cooked and Diced
- 1 Bunch Cilantro
- 2 Cans Black Beans
- 1 Package Frozen Corn (defrosted)

## **Dressing:**

- 1 Lemon Juiced
- 1 Lime Juiced
- 1 Tbsp. Cumin
- 1/3 Cup Olive Oil
- 3 Tbsp. Red Wine Vinegar or More If Desired
- Salt & Pepper To Taste

Prepare quinoa as instructed. Cool.

Add to large bowl for mixing. Add diced peppers.

Grill or sauté chicken, cool, dice and add to bowl.

Drain and rinse beans, add to bowl.

Add defrosted corn to bowl.

Mix dressing and add to bowl. Toss well to mix.

# *Ana's Taco Salad*

**Recipe courtesy of Joyce Stubee**

## **Ingredients:**

- 1 Pound Hamburger or Turkey Burger
- 1 Package Taco Bell or Schilling Taco Seasoning
- ½ Chopped Onion
- 1 Package Frozen Corn (Thawed)
- 1 Diced Avocado
- 1 Diced Mango
- ½ Red Onion or Bunch of Green Onions
- 1 Tomato (Chopped or Halved Cherry Tomatoes)
- 1 Head Lettuce (Chopped)
- Avocado Tortilla Chips
- 1 Package Mexican Cheese (Grated)
- 1 Bottle Thousand Island Dressing

## **Directions:**

Sprinkle Taco Seasoning on meat and cook with ½ chopped onion. Place aside when cooked.

Place the rest of the ingredients into a big salad bowl. Pour cheese and meat into bowl. Break tortilla chips into small pieces and place on top of salad items as much as you like. Mix items in bowl.

Pour Thousand Island dressing on top and re-mix. (Pour dressing last before serving or your chips will get soggy.)



# *Spinach Pasta Salad*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

4-5 Seasoned Chicken Breasts (Cooked and Shredded)

1 16 Oz. Package of Spiral Pasta Cooked

1/3 Cup Sesame Seeds

3/4 Cup Salad Oil

2/3 Cup White Wine Vinegar

2/3 Cup Soy Sauce

5 Tbsp. Sugar

1 Tsp. Salt

1/2 Tsp. Pepper

1/2 Cup Green Onions

1 Bunch Spinach Cut To Size

1/2 Cup Cilantro

## **Directions:**

In a small pan brown sesame seeds with oil, stir and cook until golden. (I skip this step by buying already roasted sesame seeds.)

In a large bowl mix rest of the dressing ingredients then add chicken, pasta, and seeds.

Marinate 2-24 hours.

# *Summer Orzo Salad with Chicken*

**Recipe courtesy of Randee Reidy**

**This is a wonderful, light, healthy summer or spring main course. The fresh herbs are subtle but give the salad beautiful color and flavor. An option is to use shrimp instead of chicken, or omit both for you vegetarian friends.**

## **Ingredients:**

½ Cup Minced Green Onion  
½ Cup Chopped Fresh Dill  
½ Cup Flat Leaf (Italian) Parsley, Chopped Fine  
¼ Cup Diced Red Onion (Small Dice)  
½ English Cucumber (Seed, Do Not Peel), Cut in Quarters Lengthwise, Then Dice (Medium)  
¾ Pound Orzo Pasta “Rice-Shaped”  
1½ Pound Cooked Chicken Breast, Cut in Bite-Sized Chunks  
½ Pound Crumbled Feta or Goat Cheese

## **Dressing:**

½ Cup Olive Oil  
½ Cup Lemon Juice  
2 Tsp. Salt  
1 Tsp. Freshly Ground Pepper  
Whisk all together

## **Directions:**

Cook orzo al dente per package directions. Drain. Add chicken, all chopped herbs and vegetables to the pasta. In a large bowl, toss well, add dressing, add crumbled feta cheese. Refrigerate overnight. Add more dressing if dry. Return to room temperature before serving.

Serves 6

# *Chinese Chicken Salad*

**Marcia Kahan**

## **Ingredients:**

- ½ Head of Savory Green Cabbage (Thinly Sliced)
- ½ Head of Red Cabbage (Thinly Sliced)
- 1 Large Red Pepper (Cut Up)
- 1 Bunch of Green Onions (Chopped)
- ½ Cup of Cilantro (Or More...Depends How Much You Like It)
- ½ Cup of Sliced Almonds (Toasted in Olive Oil)
- ¼ Cup of Sesame Seeds (Toasted in Olive Oil)
- 2 Bags of Top Ramón Soup Noodles (Toasted in Olive Oil)
- 3 Breast of Chicken (Seasoned As You Wish, I put salt, Pepper, Garlic, Herb Seasoning, and a Little of Poultry Seasoning)

Cook the chicken in a skillet with a little olive oil.

Mix all the ingredients together, add the chicken last.

## **Salad dressing**

- ¼ Cup of Rice Vinegar
- ½ Cup of Vegetable Oil
- ¼ Cup of Sugar
- ½ Cup of Toasted Sesame Seeds
- 1 Tsp. of Salt
- 1 Tsp. of Pepper

## **Directions:**

DON'T put the dressing on the salad until 5 minutes before you want to serve. Stir ingredients in dressing well before pouring it on salad.  
Enjoy!

# *Open Faced Sandwiches*

**Recipe courtesy of Katie Henrichs**

**My mom introduced me to the recipe when I was a teen. I loved it, so when I got married I made one for my husband and he loved it. In the recipe I have left out the measurements for the sauce on purpose. I recommend you experiment with what tastes best to you!**

## **Ingredients:**

|                |                  |
|----------------|------------------|
| Cumin          | Chili powder     |
| Chopped olives | Mayo             |
| Sour cream     | Sour dough bread |
| Turkey         | Tomato           |
| Avocado        | Cheddar cheese   |
| Salsa          | Lettuce          |

## **Directions:**

Mix ½ can chopped olives into equal parts of mayo and sour cream.

Mix in cumin and chili powder to taste.

This will be your sauce so you want to make sure you have enough to spread on the bread and turkey.

Mix seasonings into the other half of olives to taste, set aside.

Place sour dough slices on a cookie sheet and spread half the sauce over them. Next place tomato slices on. Place turkey over tomatoes.

Spread remainder of sauce over turkey. Place avocado on top. Cover with shredded cheddar cheese.

Bake on middle rack for 10-15 minutes or until cheese is melted and bread is crisp. Place lettuce on the plate. Place sandwich on top.

Top sandwich with salsa and remainder of olives.

Enjoy!



# *“Mama Sandwiches”*

**Recipe courtesy of Kristin Kozlowski**

## **Ingredients:**

Tomato-Basil Olive Oil Bruschetta From Trader Joe's (Found In The Cold Section)

Fresh Mozzarella

Arugula

Ciabatta rolls

## **Directions:**

Cut rolls in half, place sliced mozzarella cheese or if you are using the mozzarella balls, flatten onto one side of the bread and toast in toaster oven or regular oven.

When cheese melts, take out and immediately place heaping scoop or two of bruschetta on top of cheese.

Pile Arugula on top of cheese, put top part of roll on and your done!

\*I buy all ingredients at Trader Joe's, which makes it super easy and quick!

# *Tuna Melt*

**Recipe courtesy of Heather Zlomke**

**This was my father-in-law's favorite recipe. It is perfect for summer time or a quick meal.**

## **Ingredients:**

1 Package of French Bread Rolls  
6 Cans Tuna (Drained)  
1 Bunch of Broccoli Chopped  
Ranch Dressing  
1 Onion Chopped  
2 Cups Shredded Cheese  
Salt and Pepper

## **Directions:**

In a bowl add drained tuna broccoli, onion, shredded cheese, salt and pepper. Mix well.  
To the mixture add the Ranch Dressing until completely coated.  
Spread on bread and bake at 400 degrees for 10 minutes.

Serves 12

# *Cabernet Burgers*

**Recipe courtesy of Cassie Cook**

## **Ingredients:**

5 Tsp. Olive Oil, Divided  
4 Cups Thinly Sliced Red Onion  
1 1/2 Tsp. Chopped Fresh Thyme  
1/2 Cup Cabernet Sauvignon or Other Dry Red Wine  
2 Tbsp. Balsamic Vinegar  
3/4 Tsp. Salt, Divided  
1 (8 oz.) Package Sliced Mushrooms  
1 1/2 Pounds Ground Sirloin  
Cooking Spray

1/3 cup Light Mayonnaise  
1 Oz. Blue Cheese, Crumbled (About 1/4 Cup)  
1 Garlic Clove, Minced  
6 (1 1/2 oz.) Whole-Wheat Hamburger Buns  
1 1/2 cups Baby Arugula

## **Directions:**

Heat a large nonstick skillet over medium-low heat. Add 2 teaspoons olive oil to pan; swirl to coat. Add onion and thyme; cook 17 minutes or until golden and very tender. Stirring occasionally. Increase the heat to medium-high; add wine, vinegar, and 1/4 teaspoon salt. Cook for 6 minutes or until the liquid almost evaporates, stirring occasionally. Remove onion mixture from pan.

Wipe pan clean with paper towels. Heat pan over medium-high heat. Add the remaining 3 teaspoons oil to pan; swirl to coat. Add mushrooms and 1/4 teaspoon salt; sauté for 8 minutes or until mushrooms brown and liquid mostly evaporates.

Preheat grill to medium-high heat.

Coarsely chop 1 cup onion mixture, and stir chopped onion mixture into beef. Divide the beef mixture into 6 equal portions, gently shaping each into a 1 inch thick patty. Press a nickel size(thumb) indentation in center of each patty. Sprinkle the patties with remaining 1/4 teaspoon salt. Place patties on a grill rack coated with cooking spray, and grill for 4 minutes on each side or until done.

Combine mayonnaise, blue cheese, and garlic in a bowl, and mash well with a fork. Spread the top halves of buns evenly with mayonnaise mixture. Arrange 1/4 cup arugula on bottom half of each bun; top each bottom half of bun with 1 patty, about 2 tablespoons remaining onion mixture, about 1/4 cup mushrooms.

# *Sausage and Bean Stew*

**Recipe courtesy of Sharon D’Nelly-Warady**

**Prep time: 10 minutes**

**Cook Time: 20 minutes**

## **Ingredients:**

1 (19.5 oz.) Package, Sweet or Hot Italian Turkey Sausage

1 Large Onion Peeled and Chopped

$\frac{3}{4}$  Cup Thinly Sliced and Chopped Fennel

1 (14.5 oz.) Can of Diced Tomatoes With Basil, Garlic, and Oregano

(Optional Add 2 Extra Cans of Tomatoes)

2 tsp. of Italian Herb Seasoning

3 (15 oz.) Cans Small White Beans Drained

Shaved or Freshly Grated Parmesan Cheese (Optional)

## **Directions:**

Remove casings from sausage and place sausage in a large pot. Break into bite size pieces with spoon and cook over medium-high heat stirring often for 5 minutes.

Add onion and fennel; cook for 5 minutes or until vegetables are very soft and meat is cooked through.

Add tomatoes and seasoning, cook 5 minutes.

Add beans and cook 5 minutes more.

Serve with Parmesan cheese if desired.

Makes 6- 8 servings.

## **Nutritional Information:**

330 calories, 26 g protein, 12 g total fat (3.5 g sat.), 40 g carbohydrate, 14 g fiber, 40 mg cholesterol, 1700 mg sodium, 7 points

From *Raley's Something Extra Magazine*



# *Barbecued Brisket*

**Recipe courtesy of Marcia Kahan**

## **Ingredients:**

5-6 Pounds Fresh Brisket  
Salt and Pepper To Taste  
2 Medium Onions Chopped  
4 Tbsp. Butter  
1 ½ Cup Water  
2 Cups Ketchup  
1 ½ Tbsp. Lemon Juice  
4 Tbsp. Vinegar

6 Tbsp. Worcestershire Sauce  
3 Tsp. Dry Mustard  
2 Tsp. Salt  
4 Tsp. Brown Sugar

## **Directions:**

Season brisket with garlic salt, pepper, or Lawry's Seasoning and place in greased baking pan. Cover with foil. Bake in very slow oven 275 degrees for 5 hours. Meanwhile sauté the onion in butter until golden brown. Add the remaining ingredients and simmer 30 minutes. When meat is done, remove from oven & pour off fat. Pour the sauce over meat & bake uncovered for 30 min. Turn meat, spoon sauce over other side & continue cooking uncovered for 30 min. Cool before cutting across grain. Put back in sauce.

Can be made 1-2 days in advance.

Taste improves as it sits.

Then cover and reheat for 15 min before serving.

# *Mexican Casserole*

**Recipe courtesy of Tracy Magness**

## **Ingredients:**

- 1 Pound of Ground Turkey or Hamburger
- 1 Package of Taco Seasoning
- 1 Can Cream of Chicken Soup
- 4 Tbsp. Sour Cream
- 4 Cups Shredded Cheese (Jack and Cheddar)
- 1 Package Corn Tortillas (I use LaTortilla Factory white corn tortillas.)

## **Directions:**

Brown meat and drain. Add taco seasoning with one cup of water let simmer a few minutes. Remove from heat add cream of chicken soup and sour cream mix together well.

In a 9x13 pan layer tortillas (usually 6 and they will overlap). Place half of the meat mixture over the top and layer with cheese two cups. Repeat layers.

Bake at 350 degrees for approximately 35-40 or until top cheese layer is brown.

# *Beef Strudel*

**Recipe courtesy of: Nancy Sbeih**

2-2 1/2 Pounds Lean Ground Beef -- Browned

Add: 5-6 Green Onions Chopped

1/2 Pound Chopped Mushrooms

Salt, Pepper, Seasoning Salt, Garlic, Worcestershire Sauce

Add: 1/2 Cup White Wine -- Simmer, Cook Down & Add 2 Tbsp. Flour

Stir in 1/2 Cup Sour Cream,

Set cooked mixture aside

Roll out thawed Pepperidge Farms Pastry Shells or Pastry Sheets (2 boxes)

Make each approx. 6 x 6 Place meat mix on pastry, fold and roll, seal edge

Place on ungreased cookie sheet seam side down

Freeze

Thaw for 6 hours

Preheat oven to 450

Turn down to 425 -- Bake for 10 min on lowest shelf

Turn down to 350 -- Bake for 25 - 30 min on top shelf (until brown)

Serve with sauce

## **Wine Sauce**

2 Cans Golden Mushroom Soup

1/2 Can Water

1/2 Can Red Wine

1/2 Cup Chopped, Sautéed Mushrooms

Chopped Green Onion

Shake of Garlic Powder

Simmer together on low heat 10 min, may add a drop of Sherry.

# *Elisse's Hamburger Stroganoff*

**Recipe courtesy of Elizabeth A. Moran**

**This stroganoff is great for a fast, hurry-up dinner. It's very showy and tastes very good. Serve over rice and have buttered peas and carrots on the side. You will love it! You may serve this over buttered noodles or toast points.**

## **Ingredients:**

1/4 Cup Butter  
1 Pound Ground Chuck  
1/2 Cup Minced Onion  
1 Clove Garlic  
2 Tbsp. Flour  
1 Tsp. Salt  
1/4 Tsp. Accent  
1/4 Tsp. Black Pepper  
1/4 Tsp. Paprika  
1 Pond Fresh Sliced Mushrooms or 1 Can Mushrooms With Juice  
1 Can Cream of Chicken Soup  
1 Cup Sour Cream  
Snipped Chives  
Fresh Parsley  
Dill

## **Directions:**

Sauté onions and garlic in butter until soft, add to browned chuck with spices and mushrooms, sauté 5 minutes.

Add soup, blend well, simmer and stir for 10 minutes. Stir in sour cream and heat through, but don't boil.

Sprinkle with chives, parsley, and dill.

Serves 4-6



# *Pesto Sauce*

**Recipe courtesy of Angela Ziegenhorn**

## **Ingredients:**

3 Large Cloves Garlic

1/2 Cup Pine Nuts

2/3 Cup Coarsely Grated Parmigiano Cheese

1 Tsp. Salt

1/2 Tsp. Pepper

3 Cup Loosely Packed Basil

2/3 Cup Olive Oil

## **Directions:**

With food processor running, drop in garlic and finely chop.

Stop motor, add nuts, cheese, salt, pepper and basil then finely chop.

With motor running, add oil slowly, blending until incorporated but not completely smooth.

Serve over hot pasta.

# ***Fresh Tomato Pasta Sauce***

**Recipe courtesy of Jim Stafford**

**Here's what to do with all those delicious home-grown tomatoes.**

## **Ingredients:**

11/2 Pounds of Ripe Tomatoes - Cored, Seeded, and Cut Into 1/2 Inch Dice  
1/4 Cup Extra Virgin Olive Oil  
1 Tsp. Minced Garlic  
1/2 Tsp. Red Pepper Flakes  
1/2 Tsp. Salt and Pepper  
1/4 Cup Fresh Basil or Parsley

## **Directions:**

Combine everything and let mixture sit at room temperature about 30 minutes - while you prepare 1 pound of penne pasta.

Toss the pasta with the tomato sauce and serve immediately.

Variations - add any of the following:

- 1/4 cup chopped onions or scallions
- 1/2 cup cured black olives
- 1/2 cup Parmigiano or Romano cheese
- 2 tablespoons balsamic vinegar
- cooked Italian meatballs or sausage

# *Pasta with Salmon, Cream and Dill*

**Recipe courtesy of Migdalia Siaca**

**This dish from Sierra Heritage magazine is easy and quick to prepare. It serves two and is absolutely delicious.  
Add a salad or bread and enjoy!**

## **Ingredients:**

6 Oz. Dried Mini Pasta  
3 Tbsp. Butter  
8 Oz. Smoked Salmon, Cut Into One Inch Squares  
1 Cup Whipping Cream  
1 Tsp. Tomato Paste  
2 Tsp. Fresh or Dried Dill  
1/8 Tsp. Cayenne Pepper

## **Directions:**

Cook pasta in a pot of boiling water until tender, stirring occasionally. Drain.

When pasta is almost done, melt butter in skillet over medium heat. Add salmon and cook until fish turns light pink, stirring frequently, about 2 minutes. Stir in cream and tomato paste. Cook until sauce is heated through, about 2 minutes. Stir in dill and cayenne pepper. Mix pasta into sauce. Divide pasta among 2 shallow bowls and serve.

Serves 2

# *Marinated Salmon with Mango-Kiwi Salsa*

**Recipe courtesy of Mimi Cudzilo**

## **Ingredients:**

### **Salmon**

- 1 Tbsp. Honey
- 2 Tsp. Low-Sodium Soy Sauce
- 1 Tsp. Olive Oil
- 1/4 Tsp. Black Pepper
- 4 (6 Oz. Each) Salmon Filets - About One Inch Thick

### **Salsa**

- 1 Cup Diced Peeled Mango
- 1 Cup Cubed Peeled Kiwifruit
- 1 Cup Pineapple Chunks
- 1/2 - 1 Jalapeño Pepper- Finely Chopped and Seeded (Amount According to Taste)
- 1/2 Cup Chopped Fresh Cilantro
- 1/2 Cup Fresh Orange Juice

## **Directions:**

To prepare salmon, combine first 4 ingredients in a large zip-top plastic bag. Add fish to bag, seal. Marinate 10 minutes, turning occasionally. While salmon marinates, heat grill or large nonstick skillet over medium-high heat. Remove salmon from bag, discarding marinade. Coat pan with cooking spray. Add salmon and cook 5 minutes on each side or until the salmon flakes easily when tested with a fork. While salmon cooks, prepare the salsa. Combine mango and the remaining ingredients, serve over the salmon with wild rice.



# *Orange Raisin Ham Sauce*

**Recipe courtesy of Elizabeth A. Moran**

**Make this sauce right before you serve the ham.**

## **Ingredients:**

½ Cup Raisins  
⅓ Cup Orange Juice  
1 Cup Water  
1 Tsp. Grated Orange Rind  
½ Cup Sugar  
1 Tbsp. Fresh Lemon Juice  
1 ½ Tbsp. Cornstarch  
½ Tsp. Cinnamon  
½ Tsp. Ground Cloves  
½ Tsp. Dry Mustard  
Dash of salt

## **Directions:**

Mix salt, spices, sugar, and cornstarch in a bowl. Rinse raisins well, add water, boil 5 minutes, cool and stir in spices. Cook, stir until mixture boils, is clean and thickened. Remove from heat and stir in orange juice, rind, and lemon juice.

Serves 4-6

# *Magical Marinade for Flank Steak*

**Recipe courtesy of Kathy Gire**

**This recipe was a favorite of my mother's. She and then my family began eating it in the 1950s.**

**"Grilling out" became popular then, and the work can be done the day before.**

**You can save the marinade in a covered container in the refrigerator and use it a second time within two weeks.**

**After the meat has come off the grill, use an electric knife to cut thin slices on the bias.**

## **Ingredients:**

1/4 Cup Soy Sauce

2 Tbsp. Vinegar

3 Tbsp. Honey

1 1/2 Tsp. Garlic Salt

1 1/2 Tsp. Ginger

3/4 Cup Oil

1 Onion, Chopped

1 Flank Steak (1 1/2 Pound, Approximately)

## **Directions:**

Mix ingredients and put flank steak in flat pan. A Pyrex glass baking dish works well. Pour marinade over steak and cover dish with aluminum wrap. Put in refrigerator overnight. In morning, turn flank steak over and recover. Place steak on grill and cook total of 7 minutes on each side, turning a couple of times. Thicker steaks will obviously take longer, and some people like the meat slightly pink inside. Remember to cut meat on bias, and enjoy!

Serves 4 to 6 people, depending on size of flank steak.

# *Lamb Shanks Italian Style*

**Recipe Courtesy Nancy Sbeih**

**I usually serve this with noodles and french bread.**

## **Ingredients:**

4 Large Lamb Shanks, Bones Cracked (4 Pounds)  
2 Cloves Garlic, Minced  
3 Tbsp. Tomato Paste  
3 Medium Size Zucchini  
1 Package(4 servings) Dry Onion Soup Mix  
6 Oz. Frozen Artichoke Hearts, Thawed  
1-3/4 Cup Red Wine

Heat 5 - 6 quart Dutch oven over medium heat, add lamb shanks and let them brown (using their own fat), turning several times.

Add garlic, onion soup mix, wine, tomato paste

Cover and bake for 2 hours in 325 degree oven, or until meat is tender

Trim ends from zucchini, cut on diagonal, add zucchini and artichoke hearts to casserole.

Cover and simmer on top of stove for 10 minutes until vegetables are tender and heated through.

You can cook only the meat a day in advance and add the vegetables when you reheat.

# *BBQ Baked Chicken*

**Recipe courtesy of Heather Zolmke**

**This is the juiciest chicken and it is so easy to make.**

## **Ingredients:**

8 Pieces of Chicken

16 Oz. BBQ Sauce

10-12 Oz. Orange Juice

## **Directions:**

Preheat oven to 350°F

Put the chicken in a pan.

Pour the BBQ sauce on top of the chicken, then pour the orange juice over the top so that the chicken is fully covered with liquid.

Bake for 1 hour at 350 degrees.



# *Chicken Verde Avocado Enchiladas*

**Recipe courtesy of Dia Layo**

## **Ingredients for the Enchilada Sauce:**

1 Tbsp Butter  
3 Garlic Cloves, Minced  
1 Tbsp. Flour  
1 Cup Chicken Stock - (You Could Use Vegetable Stock)  
2 Tsp. Cumin  
1/4 Tsp. Salt  
1/4 Tsp. Fresh Ground Pepper  
1/2 Cup Chopped Cilantro  
1 Cup Mild or Medium Salsa Verde  
1/2 Cup Fat Free Sour Cream

## **Directions:**

Preheat oven to 375°F.

In medium sauce pan, sauté garlic in butter for about 1 minute on Medium – High Heat. Stir in flour let it cook for about 2 more minutes. Next stir in the chicken broth, cumin, salt, pepper and bring to a simmer. Remove from heat and stir in the sour cream, salsa verde and cilantro until smooth (or at least as smooth as you can get.)

Prepare a 9×13 baking dish with nonstick spray. Add about 1/2 cup sauce to the bottom of the pan. and spread out until bottom of the baking dish is evenly coated.

Lay out a tortilla and add chicken, shredded cheese, and avocado to the end of the tortilla and roll. Then place the rolled tortilla seam-side down and repeat until the pan is full.

Pour the remaining sauce over the enchiladas. Cover with 1 cup of cheese and olives.

Bake for 20 minutes until cheese is bubbling.

## **Ingredients for the Enchiladas:**

3-4 Cups Cooked Chicken Breasts, Chopped or Shredded  
(See Salsa Chicken Recipe Below)  
2 Cups Shredded Mexican Blend Cheese  
2 Avocados, Peeled and Chopped  
8 Flour Tortillas or 12 Corn Tortillas  
Sliced Olives Optional

# *Salsa Chicken*

**Recipe courtesy of Dia Layo**

## **Ingredients:**

- 4-6 Boneless, Skinless Chicken Breasts or Thighs
- 2 Cups of Salsa (Any Kind But For The Recipe Above Try a Salsa Verde)
- 3 Cups Chicken Broth

## **Directions:**

Bring chicken broth and salsa to a boil in a large pot. Add chicken and simmer for 2 hours.

If liquid evaporates too soon, add 1 cup of water.

After 2 hours, the liquid should be evaporated leaving the chicken and thickened salsa.

Use 2 forks to shred the chicken.

Serve in tacos, tostadas, burritos, quesadillas and enchiladas!

Serve with rice and beans or a corn salad.

# *Fajitas*

**Recipe courtesy of Anna Zlomke**

**This is the perfect dish for a quick dinner. It works for every season and is light and refreshing.  
You could even make it for lunch if so desired!**

## **Ingredients:**

8 Tortillas  
8 Chicken Breasts  
2 Bell peppers  
1 Onion  
3 Cups Cheese  
½ Head Lettuce

## **Directions:**

Warm tortillas.

Make chicken in frying pan. Make sure there is no pink at all.

Chop the bell pepper and onion in ¼ " cuts and stir-fry in pan.

Grate cheese and tear lettuce, and set aside.

Place all ingredients in tortilla and roll up in thirds.

May be served with a salad as a side dish.

Serves 8.

# *Ohio Baked Chicken*

**Recipe by the Borums**

## **Ingredients:**

3 Plump Chicken Breasts Cut Into Serving Pieces  
1 Tsp. Paprika  
1 Tsp. Celery Salt  
1 Tsp. Curry Powder  
1 Tsp. Oregano  
1 ½ Tsp. Salt  
½ Tsp. Freshly Ground Pepper  
¼ Cup Butter (Melted)  
1 Cup Sliced Almonds  
1 ½ Cup Heavy Cream  
½ Cup Sour Cream  
3 Tbsp. Browned Bread Crumbs In Butter

## **Directions:**

Preheat oven to 350 degrees

Cut Chicken into serving pieces. If using chicken breasts, cut each in half.

Combine all seasonings and mix well; stir into melted butter.

Place chicken in casserole spread with fat and seasoning, coating pieces well. Add almonds; pour cream around pieces.

Cover dish. Bake in moderate oven, 350 degrees, 45 minutes.

Uncover. When sour cream is added, 3 Tablespoons of browned buttered crumbs may be added for additional good flavor.

Mix a little of the sauce in the dish with the sour cream and pour over and around pieces.

Bake uncovered 15-20 minutes or until chicken is done and top of casserole is browned.

Serves 6.



# *Chicken Sputnik*

Recipe courtesy of Ellen Wu

## **Ingredients:**

1 Large Chicken, Cut Into Serving Pieces

Salt and Pepper

1/4 Cup Flour

2 Tbsp. (1 Stick) Butter

2 Large Onions, Sliced, 1/2 Inch Thick

5 Large Potatoes, Sliced 1/2 Inch Thick

3/4 Cup Grated Pecorino Romano Cheese

1 Tbsp Hungarian Paprika

3/4 Cup Dry Sherry

1 1/2 Cups Homemade Chicken Broth

## **Directions:**

Season the chicken with salt and pepper and coat it with flour.

In a Dutch Oven, sauté the chicken in butter until golden.

Layer the onions and potatoes on top of the chicken.

Top with the cheese, paprika, and salt and pepper to taste. Add sherry and the chicken broth.

Cover and simmer for 2 hours, or until the vegetables are tender and the chicken is cooked through.

Makes 6 servings.

# *Chicken Venetian*

**Recipe Courtesy of Susan Grider**

**This is an old family favorite from my mother, Claire Lynch.  
Serve with crusty bread to dip in the sauce. Enjoy!**

## **Ingredients:**

3 Pounds Chicken Parts  
1/4 Cup Soy Sauce  
2 Tbsp. Red Wine Vinegar  
1 Tbsp. Oil  
1 Clove of Garlic (Use 1/8 Tsp. Minced)  
1/4 Tsp. Oregano

## **Directions:**

Place chicken pieces in pan.  
Combine all other ingredients and pour over chicken.  
Bake in oven at 375 Degrees for 45 minutes covered.  
Uncover and bake an additional 15 minutes.

# *Snow Day Beef Stew*

*(For Crock Pots)*

**Recipe courtesy of Angela Ziegenhorn**

## **Ingredients:**

1/2 Cup Chopped Onion  
2 Medium Carrots, Sliced  
4 Medium Potatoes, Peeled and Cubed  
8 Oz. Sliced Mushrooms  
2 to 2.5 Pounds Lean Beef, Cut Into One Inch Cubes  
1/4 Cup Flour  
1 1/2 Tsp. Dried Thyme  
1 Can Stewed Tomatoes  
1/4 Cup Beef Broth  
1 Cup Frozen Peas  
Salt  
Oil

## **Directions:**

Season beef with salt and pepper; coat in flour. Heat oil in cast iron pan and brown beef (a few minutes each side).

Once browned, drain on paper towel lined plate.

In a crockpot, combine onion, carrots, potatoes and mushrooms. Layer beef on top and sprinkle with thyme.

Cover and cook on low for 8 to 10 hours, or until beef is tender.

Stir in peas; increase temperature to high and cook for around 15 minutes.

Season to taste with salt.

Serves 6-8

# *Asian Short Ribs*

*Recipe Courtesy Stubee Recipe Book*

## **Ingredients:**

- 1/2 Cup Low Sodium Soy Sauce
- 1/3 Cup Brown Sugar
- 1/4 Cup Rice Vinegar
- 2 Cloves Garlic, Peeled and Smashed
- 1 Tbsp. Grated Fresh Ginger
- 1/2 Tsp Crushed Red Pepper
- 8 Beef Short Ribs (About 4 Pounds)
- 4 Medium Carrots, Peeled and Halved Crosswise
- 1 Small Green Cabbage (about 1 pound), Quartered
- 2 Tbsp. Cornstarch
- 1 Tsp. Sesame Oil
- 4 Scallions, Thinly Sliced (Optional)

## **Directions:**

In a 4-6 quart slow cooker, combine the soy sauce, sugar, vinegar, garlic, ginger, and red pepper. Add the short ribs and carrots and arrange in a single layer. Lay the cabbage on top.

Cook, covered on high for 5 to 6 hours (or on low for 7 to 8 hours) until the meat is tender and easily pulls away from the bone.

Transfer the cabbage, short ribs, and carrots to plates. With a large spoon or ladle, skim the fat from the cooking liquid and discard.

If the slow cooker is on the low setting, turn it to high. In a small bowl, whisk together the cornstarch with 1 Tbsp of water until smooth.

Whisk into the cooking liquid and cook until thickened, 2 to 3 minutes. Stir in the sesame oil.

Spoon the sauce over the short ribs and vegetables and sprinkle with the scallions (if using).



# *Kahlua Pig in a Slow Cooker*

**Recipe courtesy of Ellen Wu**

## **Ingredients:**

- 1 (6 Pound) Pork Butt or Shoulder Roast
- 1 1/2 Tbsp. Hawaiian Sea Salt (Available at Whole Foods)
- 1 Tbsp. Liquid Smoke Flavoring

## **Instructions:**

Pierce pork all over with a carving fork. Rub salt then liquid smoke over meat. Place roast in a slow cooker. Cover, and cook on low for 16-20 hours turning once during cooking time. Remove meat from slow cooker, and shred, adding drippings as needed to moisten.

# ***“Roast in a Crock”***

**Recipe courtesy of Trish LaDuca**

**Make in morning and cook until evening.**

**Recipe comes from Mrs. Gary Condit, wife of U.S. Representative of California “*The Congressional Club Cookbook*”**

## **Ingredients:**

Pot Roast or Pork Roast

1 24-Oz. Jar Pace Picante Sauce (Mild) or Green Chili Verde Sauce

Sourdough Rolls

## **Directions:**

Put roast in crock pot. Add 1 jar picante sauce (mild) or green chili verde sauce if using pork roast. Cover crock pot.

Start crock pot in early morning and cook on low until evening. Put meat between sourdough rolls.

(All day preparation or overnight. Suitable for freezing.)

Serves 6-8



# *Desserts*





# *Light Strawberry Sherbet*

**Recipe Courtesy of Mimi Cudzilo**

## **Ingredients:**

2 Cups Fruit Strawberry Puree

1 Cup Sugar

1 Tbsp. Lemon Juice

2 Egg Whites, Beaten Stiff (I Use Just Whites- Powdered and Pasteurized Egg Whites)

## **Instructions:**

Place strawberries in a blender and blend until pureed. Use freshly picked ripe berries, if possible.

Wire whisk puree, sugar and lemon juice until sugar is dissolved.

Whisk in beaten egg whites.

Pour into freezer tray and place in freezer.

When partially frozen, remove to bowl and beat with an electric mixer. Mixture will lighten up and turn fluffy.

Return to freezer tray and freeze.

Serves 6.



# *Chocolate Mint Ice Cream Dessert*

**Recipe courtesy of Steffanie Roche**

## **Crust:**

20 Oreo Cookies, Crushed

1/4 Cup Melted Butter

Mix cookie crumbs and melted butter, then pat into the bottom of a greased 9 X 13 inch pan

## **Ice Cream Layer:**

1/2 Gallon of Chocolate Mint Ice Cream softened

Carefully spoon on top of the crust

## **Chocolate Topping:**

3 Oz. German Chocolate (Green Wrapper, Found in the Baking Section of the Grocery Store)

1/4 Cup Butter

2/3 Cup Sugar

2/3 Cup Evaporated Milk

1 Tsp. Vanilla

Melt the German chocolate and butter over low heat. Add sugar and evaporated milk, and increase heat until mixture comes to a boil. Boil for 4 minutes. Remove from heat, and add vanilla. Let cool, and then drizzle over the top of the ice cream.

Keep dessert in the freezer until ready to serve.

# *Crème Puffs*

**(Gluten Free)**

**Recipe courtesy of Rshah**

**Yield 12**

**Ingredients:**

1 Cup Water

1 Tbsp. Butter

1 Cup Brown Rice Flour

½ Tsp. Salt

¼ Cup Sugar

2 Eggs

Filling: Whipping Crème

**Directions:**

Preheat the oven to 400 degrees

Boil 1 cup water with butter.

Turn off heat and add the flour, salt and sugar,

Fold in until the flour dough does not stick to the pot.

Cool the dough about five minutes and whisk the eggs one at a time

Whisk until there is no lump n the dough.

Spoon the dough onto a cookie sheet the size of a lime.

Bake for 10 minutes at 400 degrees until the dough rises.

Reduce the oven temperature to 350 degrees and bake until golden brown (30 minutes)

Poke each puff with a toothpick to let the air escape.

Cool with oven door open for 15 minutes.

When the puffs are cool, slit at the top and fill with cool whip or whipping cream.

Sprinkle powdered sugar (option)

# *Madeline Cookies*

**(Gluten Free)**

**Recipe courtesy of Rshah**

**Yield 24**

**Time 25 minutes**

**Ingredients:**

1 Cup Gluten Free Brown Rice Flour

¼ Cup Gluten Free Cornstarch

1 Tsp. Gluten Free Baking Powder

¼ Tsp. Salt

3 Large Eggs

1 Tsp. Vanilla extract (Alcohol Free)

¾ Cup Sugar

1 Stick Melted Butter (Unsalted)

2 Tbsp. Butter Melted To Brush The Pan

¾ Cup Shredded Coconut

**Directions:**

Preheat the oven to 375degrees.

Butter and flour the Madeline pans (2)

Blend and sift all the dry ingredients.

In a large bowl beat the eggs with sugar and vanilla, until fluffy (2 minutes)

Add the melted butter (1 stick unsalted) and whisk well.

Fold in the dry ingredients and mix well

Fold in the coconut.

Spoon in the batter into the molds in the Madeline pan.

Bake 12 minutes.

Cool cookies in pan 3 minutes until it comes out easily.

# *Chop Suey Cookies*

*(Donkey Drops)*

**Recipe courtesy of Cassie Cook**

## **Ingredients:**

- 1 (6 oz.) Package Chocolate Chips
- 1 (6 oz.) Package Butterscotch Chips
- 1 (3 oz.) Can Chinese Noodles
- 1 (7 3/4) Can Salted Peanuts

## **Directions:**

Melt chocolate chip and butterscotch chip pieces over hot water using a double boiler pan.

Mix in noodles and nuts. Stir into melted mixture.

Drop by teaspoons on to wax paper.

Chill or air dry.



# *Kid-Friendly Cookies!*

**Recipe courtesy of Janine Bowen**

**I make these weekly and let me kids eat as many of them as they want.**

**They are high in protein and have a small amount of honey.**

**We've also had a lot of fun changing the flavoring and adding new and fun things to them.**

## **Ingredients:**

1 15.5 Oz. Can Chick Peas or White Bean, (Rinsed and Patted Dry)

2 Tsp. Vanilla Extract

1/2 Cup Natural Peanut Butter or Almond Butter

1/3 Cup Honey

1 Tsp. Baking Powder ( For a Grain Free Variation You Can Use 1 Part Cream of Tartar + 1 Part Baking Soda + 2 Parts Arrowroot)

1/2 Cup Dark Chocolate Chips and/or Almond Slivers and/or Other Chips

**\*\*Double Chocolate Option:** 4 Tbsp. of Cocoa Powder

**\*\*Other Options:** Add 1/2 Tsp. Mint Extract

## **Directions:**

Preheat oven to 350F. Place parchment paper on a cookie sheet and set aside.

In a food processor place all of the ingredients except chocolate chips and pulse for about 2 minutes until all of the ingredients are really smooth. You may have to scrape down the sides in between the 2 minutes to get every chunk that forms.

Add the dark chocolate chips and pulse for about 5 seconds. The mixture will be very thick and sticky.

With a medium cookie scoop place balls in the cookie sheet and lightly formed them like a more perfect ball about 1 1/2" in size. Flatten them slightly with your hands if you like.

Bake for about 15-20 minutes. (they are supposed to have a crack look to them)

Serves: Makes 2-3 dozen

# *Snickerdoodles*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

1 Cup Butter, Softened  
1 ½ Cups Sugar  
2 Eggs  
2 ¾ Cups Flour  
2 Tsp. Cream of Tartar  
1 Tsp. Baking Soda  
Pinch of Salt  
2 Tbsp. Sugar and 2 Tsp. Cinnamon to Roll Dough In

## **Directions:**

Heat oven to 400 degrees.

Mix thoroughly butter, sugar, and eggs.

Blend in flour, cream of tartar, baking soda, and salt. Shape dough by rounded teaspoonfuls into balls.

Mix sugar and cinnamon, and roll balls into mixture. Place 2 inches apart on an ungreased baking sheet.

Bake 8 to 10 minutes or until set.

Remove cookies immediately from baking sheet.

# *Neiman-Marcus Cookies*

**Recipe courtesy of Marissa, Lexi and Ashley Kindrick**

## **Ingredients:**

1 Cup Butter  
2 Cups Flour  
1 Tsp. Soda  
1 Cup Sugar  
2 1/2 Cups Oatmeal (Blended)  
12 Oz. Chocolate Chips  
1 Cup Brown Sugar  
1/2 Tsp. Salt  
1 4 Oz. Hershey Bar (Grated)  
2 Eggs  
1 Tsp. Baking Powder  
1 1/2 Cups Chopped Nuts (Your Choice)  
1 Tsp. Vanilla

## **Directions:**

Measure oatmeal and blend in a blender to a fine powder.

Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda.

Add chocolate chips, Hershey bar and nuts.

Roll into balls, or use a cookie dropper and place two inches apart on a cookie sheet.

Bake for 10 minutes at 375 degrees.

Let cool on cookie sheet for 3-5 minutes.

Makes 56 cookies.

# *Lauré Kern's Biscotti Cookies*

**Recipe courtesy of Elizabeth A. Morgan**

**Lauré brought these cookies tied with a blue ribbon 49 years ago so she could see our new baby. They have remained our favorite cookies for 49 years. The “new baby” now has three children of his own.**

## **Ingredients:**

6 Eggs  
2 Cubes Butter  
2 ½ Cup Sugar  
½ Tsp. Salt  
6 Cups Sifted Flour  
6 Tsp. Baking Powder  
1 Cup Flour Cake Mix  
½ Cup Chopped Raisins  
½ Cup Chopped Raisins  
2 Tsp. Anise Seed (Crushed)  
4 Drops Anise Oil (From the Pharmacy) or 1 Tsp. Anise Flavoring

## **Directions:**

Melt butter, cream with anise flavoring and sugar, add eggs one at a time, blend well. Sift flour with dry ingredients. Add fruit, nuts, and seeds. Blend well. Make 6 long rolls  $\frac{3}{4}$  inch high and 2 ½ inches wide on greased cookie sheets.

Bake in oven at 350 degrees for 17 minutes, watch so they only get golden brown and not too brown on the bottom.

Remove from oven, cut on slant and turn on sides.

Return to oven and toast for 5-7 more minutes.

Cool and store in air-tight container.

Serves 24.



# *Carrot Cake*

**Recipe courtesy of Marissa, Lexi and Ashley Kindrick**

## **Ingredients:**

- 2 Cups Flour
- 2 Cups Sugar
- 2 Cups Grated Carrots
- 1 Cup Salad Oil
- 2 Cups Chopped Walnuts
- 7 oz. Shredded Coconut
- 3 Eggs
- 1 Tsp. Salt
- 1 2/3 Cups Crushed Pineapple
- 2 Tsp. Baking Soda
- 2 Tsp. Cinnamon
- 2 Tsp. Vanilla

## **Directions:**

Mix all ingredients together and bake at 350 for 50-60 minutes in an ungreased 9x13 baking dish.

## **Icing:**

- 1 Package (8oz.) Cream Cheese
- 1 Stick Butter
- 1 Package Powdered Sugar
- 1 Tsp. Vanilla

Mix together and spread on a cool cake.

# *Pumpkin Cheese Bread*

**Recipe courtesy of Chris, Melissa and Olivia Kurani**

## **Ingredients:**

2 ½ Cups Sugar  
1 (8 oz.) Package Cream Cheese  
½ Cup Margarine  
4 Eggs  
1 (16 oz.) Can Pumpkin  
3 ½ Cups Flour  
2 Tsp. Baking Soda  
1 Tsp. Salt (Opt.)  
1 Tsp. Cinnamon  
½ Tsp. Baking Powder  
¼ Tsp. Ground Cloves  
1 Cup Chopped Nuts

## **Directions:**

Combine sugar, softened cream cheese and margarine, mixing until blended.

Add eggs, one at a time, mixing well after each addition. Blend in pumpkin.

Add combined dry ingredients, mixing just until moistened. Fold in nuts.

Pour into two greased and floured 9 x 5 inch loaf pans.

Bake at 350 degrees, 1 hour and 10 minutes or until wooden pick inserted in center comes out clean.

Cool 10 minutes; remove from pans.

Makes 2 loaves

# *Zucchini Bread*

**Recipe courtesy of Kim Russell**

## **Ingredients:**

4 Cup Coarsely Shredded Zucchini (See Note)  
3 Cups All Purpose Flour\*  
2 ½ Cups Sugar  
1 ¼ Vegetable Oil  
4 Eggs, Beaten  
1 Tbsp. Plus 1 Tsp. Vanilla  
1 Tbsp. Ground Cinnamon  
1 ½ Tsp. Salt  
1 ½ Tsp. Baking Soda  
½ Tsp. Baking Powder  
1 Cup Chopped Nuts (Optional)

## **Directions:**

Preheat oven to 325°F

Grease generously bottoms only of 2 loaf pans, 9x5x3 inches. Blend all ingredients on low speed 1 minute. Pour into pans. Bake until wooden pick inserted in center comes out clean, 50 minutes to 1 hour. Cool 10 minutes; remove from pans. Cool completely.

\*If using self-rising flour, omit salt, baking soda and baking powder.

Note: Do not shred zucchini in blender.

Makes 2 loaves

# *Pecan-Topped Pumpkin Bread*

**Anonymous**

## **Ingredients:**

3 1/3 Cups All-Purpose Flour (About 15 Oz.)  
1 Tbsp. Baking Powder  
2 Tsp. Baking Soda  
1 Tsp. Salt  
1 Tsp. Ground Cinnamon (2 Tsp.)  
1 Tsp. Ground Nutmeg (2 Tsp.)  
1/2 Tsp. Ground Allspice (1 Tsp.)  
1/2 Tsp. Ginger (Optional)  
1/3 Cup Chopped Pecans

2 Cups Granulated Sugar (1/2 Can Be Splenda)  
1/2 Cup Egg Substitute  
1/2 Cup Canola Oil (or 1/4 c Canola Oil + 1/4 Cup Applesauce)  
1/2 Cup Low Fat Buttermilk  
2 Large Eggs  
2/3 Cup Water  
1 (15 Oz.) Can Pumpkin  
Cooking spray

## **Directions:**

Preheat oven to 350°.

Lightly spoon flour into dry measuring cups; level with a knife.

Combine flour and next 6 ingredients (through allspice + optional ginger) in a bowl.

Place sugar, egg substitute, oil, buttermilk, and eggs in a large bowl; beat with a mixer at high speed until well blended.

Add 2/3 cup water and pumpkin, beating at low speed until blended.

Add flour mixture to pumpkin mixture, beating at low speed just until combined.

Spoon batter into 2 (9 x 5-inch) loaf pans coated with cooking spray.

Sprinkle pecans evenly over batter.

Bake at 350° for 1 hour or until a wooden pick inserted in center comes out clean.

Cool 10 minutes in pans on a wire rack; remove from pans.

Cool completely on wire rack.



# *Cinnamon Apple Crisp*

**Recipe courtesy of Rosa Griggs**

## **Ingredients:**

1 Cup Firmly Packed Golden Brown Sugar  
1 Tbsp. Ground Cinnamon  
3 1/2 Pounds Granny Smith Apples, Peeled, Cored, Sliced  
1 Cup All Purpose Flour  
1/2 Cup Sugar  
1/2 Cup (1 Stick) Chilled Unsalted Butter, Cut Into Pieces

## **Directions:**

Preheat oven to 450°F. Butter 13x9x2-inch glass baking dish. Combine brown sugar and cinnamon in large bowl. Add apples and toss to coat. Transfer apple mixture to prepared dish.

Combine flour, 1 cup sugar and butter in medium bowl. Using pastry blender or fingertips, blend ingredients until coarse meal forms. Spread flour mixture evenly over apples.

Bake crisp 20 minutes. Reduce oven temperature to 350°F. Bake crisp until apples are tender and topping is golden brown, about 30 minutes. Let stand 15 minutes before serving.

Serves 10.

# *Ooey Gooney Butter Cake*

**Recipe courtesy of Anna Zlomke**

**This is the most delicious cake to serve after dinner. It is rich, sweet, and so delicious!  
Perfect for baby showers, parties, and just too simply solve your sweet tooth!**

## **Ingredients:**

1 18 ¼-ounce Package of Yellow Cake Mix  
1 Egg  
8 Tbsp. Melted Butter  
1 8 Oz. Package of Softened Cream Cheese  
2 Eggs  
1 Tsp. Vanilla  
8 Tbsp. Melted Butter  
1 16 Oz. Box of Powdered Sugar

## **Directions:**

Preheat the oven; get out 13×9 inch. Baking pan and grease it.

Combine the cake mix, egg, and butter and mix well with an electric mixture.

Pat the mixture into the bottom of a lightly greased pan

In a large bowl, beat the cream cheese until smooth (I use a spoon)

Add the eggs, vanilla, and butter and beat together. Add powdered sugar and mix well.

Spread over cake batter and bake for 40 to 50min.

Make sure not to over-bake as the center should be a little gooey.

Serves 8

# *Beet Cake*

**Recipe Courtesy of Ferne Isaacson**

## **Ingredients:**

1 ¼ Cup Oil  
2 Cups Sugar  
3 Eggs  
2 Tsp. Vanilla  
1 - 9 Oz. Can Crushed Pineapple, Undrained  
½ Cup Coconut  
2 Cups Diced or Shoestring Beets, #300 Can, Drained  
2 Cups Flour  
2 Tsp. Baking Soda  
1 Tsp. Salt  
2 Tsp. Cinnamon  
½ Cup Nuts and ½ Cup Raisins or 1 Cup Nuts or 1 Cup Raisins

## **Directions:**

Place ingredients in large owl and blend. Pour into greased 9"x13" pan. Bake 350 degrees about 40 or 50 minutes.  
Frost with either whipped cream or cream cheese frosting.

## **Cream Cheese Frosting:**

1 cube butter or margarine, creamed  
1 - 8 oz. cream cheese  
2 cups powdered sugar  
1 tsp. vanilla

Blend all ingredients and beat well. Spread on cooled cake.

Cake should be refrigerated if not used immediately.

# *Reese's Peanut Butter Cup Cookies*

**Recipe courtesy of Rosa Griggs**

## **Ingredients:**

2 ¼ Cups All-Purpose Flour  
1 Tsp. Baking Soda  
1 Tsp. Salt  
1 Cup (2 Sticks) Butter Softened  
¾ Cup Granulated Sugar  
¾ Cups Packed Brown Sugar  
1 Tsp. Vanilla Extract  
2 Large Eggs  
1 Cup Mini Chocolate Chips  
60 Reese's Peanut Butter Cups

## **Directions:**

Preheat oven to 375 degrees.

Prepare a small muffin pan with liners.

Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer until creamy. Add eggs one at a time beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop dough so the cups are about ½ full.

Bake for 11 minutes. Immediately after press peanut butter cups in center and let cool for 2 minutes.

Remove from pan and place on cooling rack.

Makes about 5 dozen

# *Kahlua Cake*

**Recipe Courtesy of Diana Porter**

**So good! Beautiful presentation when layered in a trifle or crystal bowl.**

**To make for the family, eliminate Kahlua and replace with milk.**

## **Ingredients:**

2- 8" Chocolate Cake Layers, Divided In Half, To Make 4 Layers

Large Cool Whip

6 Score Candy Bars, Crushed

## **Mix and chill:**

1 - 4 oz. Package Instant Vanilla Pudding

1 1/3 Cups Milk

1/3 Cup Kahlua

## **Directions:**

In a trifle bowl, layer:

Cake Layer

1/4 of Pudding Mix

1/4 of Cool Whip

1/4 Crushed Candy Bars

\*Repeat

Serves 8-10



# *Grandma Sally's Rum Cake*

**Recipe Courtesy of Jenifer Gill and Rhonda Tory**

## **Ingredients:**

1 Package Duncan Hines Butter Golden Cake Mix  
1 (3  $\frac{3}{4}$  oz) Package Vanilla Instant Pudding  
 $\frac{1}{2}$  Cup Chopped Pecans or Walnuts  
 $\frac{1}{2}$  Cup Light Rum  
 $\frac{1}{2}$  Cup Water  
 $\frac{1}{2}$  Cup Cooking Oil  
4 Eggs

Grease and flour bundt cake pan. Crumble the nuts in the bottom. Put cake mix and pudding mix in a bowl; add rum, water, oil and eggs. Mix well. Pour over nuts in the pan. Bake 50-55 minutes on 350 degrees.

## **Glaze:**

1 Cup Sugar  
 $\frac{1}{4}$  Cup Light Rum  
 $\frac{1}{2}$  Cup (1 Stick) Butter or Margarine  
 $\frac{1}{4}$  Cup Water

Boil 1 min the sugar, butter and water. Remove from heat and add rum (if kids will be eating, you can boil the rum with the other ingredients to cook off the alcohol). Pour over hot cake. Let set until cool (glaze will be thin).

# *Lucy's Lemon Squares*

**Recipe courtesy of Chris, Melissa and Olivia Kurani**

## **Ingredients:**

1 Cup Flour  
½ Cup Butter  
¼ Cup Powdered Sugar

## **Directions:**

Sift flour and sugar into bowl. Blend in butter with clean fingertips until well mixed. Pat evenly into the bottom of an 8 x 8 inch baking pan. Bake for 20 minutes at 350 degrees.

Meanwhile, beat together:

2 Eggs  
1 Cup Granulated Sugar  
½ Tsp. Baking Powder  
2 ½ Tbsp. Fresh Lemon Juice  
Dash of Salt

Pour over baked crust and return to oven for 20-25 minutes at same temperature.

Cool on rack. Cut in squares. Sprinkle with sifted, powdered sugar.

From the *Peanut's Cook Book*

# *Pumpkin Bars*

**Recipe Courtesy of Carol Sue Acres**

**Prep Time: 15 min**

**Cooking time: 35-45 min**

**Preheat oven to: 350 Degrees**

**Ingredients:**

2 Cups Flour

2 Cups Sugar

2 Tsp. Cinnamon

2 Tsp. Baking Soda

1 Tsp. Baking Powder

1 Cup Salad Oil

1 Small Can Pumpkin

4 Eggs

**Directions:**

Put all ingredients in large mixing bowl- mix very well.

Pour in greased 9x12 baking dish. Bake 35-45 minutes. Let bars cool- Frost- Enjoy.

**Frosting:**

¼ Cup Butter (Softened)

3 Oz. Cream Cheese (Softened)

1 Tsp. Vanilla

2 Cups Powdered Sugar

Mix until creamy and easy to spread.

Serves 8

# *Chocolate Mint Bars*

**Recipe courtesy of Monica MacIntosh**

## **Ingredients:**

### **Bottom Layer:**

2 Packages Brownie Mix. (I use Ghiradelli Double Chocolate brownie mix. Safeway carries it...it's more expensive but worth it. I stock up on it when it's on sale. Costco carries it and it's the best deal.)

### **Mint Layer:**

2 Cups Powdered Sugar

¼ Cup Butter, Melted

2 Tbsp. Fat-Free Milk

½ Tsp. Peppermint Extract

2 Drops Green Food Coloring

### **Glaze:**

¾ Cup Semisweet Chocolate Chips

3 Tbsp. Butter

## **Directions:**

Prepare brownie mix as directed and bake in 9x13 greased pan. Cool completely.

Combine all the "Mint Layer" ingredients, beat with a mixer until smooth. Spread mint mixture over cooled brownies. \*\*\*I double and sometimes triple the recipe above because it was too hard to spread a thin mixture over the brownies (and the mint is super yummy and sweet).

To prepare the glaze, combine the chocolate chips and butter. Microwave until melted, checking and stirring often. Let stand 2 minutes.

Spread over top of mint layer. Cover and refrigerate. (I think I normally double the recipe). We like everything super sweet!

# English Toffee

Recipe courtesy of Marissa, Lexi and Ashley Kindrick

## Ingredients:

1 Cup Salted Butter  
1 Cup Granulated Sugar  
3 Tbsp. Water  
1 Cup Toasted Pecans Broken Into Pieces- Toast In 350° Oven For About 10 Minutes  
Milk Chocolate Chips (Author Uses Ghiradelli Chocolate Chips)

## Directions:

Place toasted pecans in the bottom of 8 x8 pyrex pan.

Put butter, sugar, and water in medium heavy sauce pan and cook at high temperature. I always break up my butter in small pieces in the sauce pan.

Stir with wooden spoon throughout the cooking time. The mix should always appear fluffy at all times. Cook until mixture turns an amber color, starts to leave the sides of the pan, and is slightly smoking, take off heat and turn immediately over onto prepared nuts.

The cooking time is relatively short, depending on your stove, approximately 7 to 8 minutes with a gas stove and 10-11 minutes with an electric stove. These are just approximate times.

Let toffee cool for 8 to 10 minutes. Then sprinkle with milk chocolate chips. When chips are melted, swirl around with knife. Let chocolate dry — this takes several hours. When chocolate is dry, turn over toffee on wax paper and break into pieces.

## Candy Making Notes:

While stirring, use a wet pastry brush or clean, wet dishcloth to wash down the sides of the pan to dissolve any undissolved sugar crystals.

If you skip this step, the candy might sugar.

Also when you pour the toffee mixture on the pecans, do NOT scrape the pan.

If you do scrape the pan, this could also cause the mixture to sugar.

If you are making more than one batch, make sure that your pan and spoon are clean of sugar crystals.

If it DOES sugar, it tastes wonderful broken up and served on a good quality vanilla ice cream.

Also, make sure that your toffee is truly an amber color before you take it off the stove.



# *Toffee Squares*

**Recipe courtesy of Carrie Bannai**

## **Ingredients:**

½ Cup Margarine

½ Cup Butter

1 Cup Brown Sugar

2 Cups Flour

1 Egg

1 Tsp. Vanilla

1 8oz Bag of Milk Chocolate or Bag of Milk Chocolate Chips

1 Cup Chopped Nuts

## **Directions:**

Cream the butter and sugar. Add the beaten egg, vanilla, and flour

Spread onto a cookie sheet and bake 15-20 minutes in a 350 degree oven.

Melt chocolate and spread on baked cookie dough.

Sprinkle nuts and cut while still warm.

# *Sweet Treat Fantasy Fudge*

**Recipe courtesy of Kristin Kozlowski**

## **Ingredients:**

1 ½ Sticks Butter  
3 Cups Sugar  
2/3 Cup Evaporated Milk  
1 Package (12 Oz.) Semi-Sweet Chocolate Chips  
1 Jar (7 Oz.) Jet Puffed Marshmallow Crème  
1 Tsp. Vanilla

## **Directions:**

Lightly grease 13" x 9" or 9" square pan.

Mix butter, sugar and milk in heavy 2 ½- 3 quart saucepan; bring to full rolling boil on medium heat stirring constantly.

Continue boiling 5 minutes on medium heat or until candy thermometer (which I recommend) reaches 234 F, stirring constantly to prevent scorching.

Remove from heat and gradually stir in chocolate chips until melted. Add remaining ingredients, mixing well. Pour into greased pan.

Cool at room temperature, cut into squares.

**\*\*** You can easily double or triple the recipe, just be patient and don't rush the process or it won't set up. Also you will need a bigger pot to make the fudge in and pans to pour it into.

# *The End*



Photo by Melissa Kurani